



EARLY BIRD MENU

SUNDAY-THURSDAY 3PM TO 6PM

ENJOY COFFEE, TEA AND SOFT DRINKS AT NO EXTRA CHARGE

8 OZ PRIME RIB[†]

SLOW ROASTED IN OUR SPECIAL OVENS UNTIL FORK-TENDER. SERVED AU JUS AND CARVED 90% LEAN. SERVED WITH CHOICE OF HOMEMADE SOUP OR SALAD AND A BAKED OR BIG SWEET POTATO. 21

6 OZ FILET[†]

A LEAN, THICK, CENTER CUT OF TENDERLOIN. USDA, PREMIUM, HAND SELECTED, GRAIN FED, HEAVILY AGED, UNIQUELY SEASONED BEEF. SERVED WITH CHOICE OF HOMEMADE SOUP OR SALAD AND A BAKED OR BIG SWEET POTATO. 25

HALF-SLAB SMOKY MOUNTAIN BARBECUE RIBS

ONE POUND OF TENDER, FALL-OFF-THE-BONE BABY BACK RIBS BASTED WITH A TANGY BBQ SAUCE. SERVED WITH A BIG SWEET POTATO. 16

GRILLED CHICKEN BREAST

A LARGE, DOUBLE BREAST MARINATED AND SERVED OVER RICE PILAF. INCLUDES CHOICE OF HOMEMADE SOUP OR SALAD. 14

CHICKEN FETTUCCHINE ALFREDO

GRILLED CHICKEN, SUGAR SNAP PEAS, MUSHROOMS, TOMATO, GREEN ONION 14

BAKED SCHROD

A 7 OZ FILLET, HAND-BREADED AND BAKED IN A UNIQUE RITZ CRACKER CRUMB BREADING. SERVED WITH PARMESAN CREAMED SPINACH AND DILL CAPER SAUCE. 13

HAPPY HOUR

SUNDAY-FRIDAY 3PM TO 7PM IN BAR AREA

1/2 PRICE PREMIUM WELL LIQUOR

— PINNACLE, BOMBAY, BACARDI, JOSE CUERVO, JIM BEAM, DEWAR'S, CANADIAN CLUB —

1/2 PRICE HOUSE WINES

\$1 OFF DRAFT BEER

\$6 MARTINIS

\$6.50 PATRON MARGARITAS